

## **WHITE CHICKEN CHILI**

*Submitted by Susan McCleary*

3 tablespoons olive oil  
1 small onion, finely chopped  
1 can (4-ounces) chopped green chilies, drained  
3 tablespoons all-purpose flour  
2 teaspoons ground cumin  
2 cans (16 ounces) BUSH'S BEST Great Northern Beans  
1 can (14.5 ounces) chicken broth  
1 ½ cups finely chopped chicken breast  
Adobo (seasoning by Goya with pepper)  
1 tbsp. Chicken bouillon granules

Shredded Monterey Jack cheese (optional)  
Sour cream (optional)  
Salsa (optional)

In large skillet, cook onion and chicken in oil season meat with Adobo and cumin. Add chilies and flour; cook and stir for 2 minutes. Add beans, chicken broth and bouillon; bring to a boil. Reduce heat; simmer for 10 minutes or until thickened. Add chicken; cook until hot. Garnish with cheese, sour cream and salsa, if desired.

\*\*\*Note – I also add pico de gallo seasoning blend that I have found at a Hispanic grocery store in my hometown to bring a little “heat” to the chili. I think just about any spicy seasoning blend would work pretty as long as it adds heat and not other flavors.